

LIVINGSTON MOFFETT

2001 Stanley's Selection

Napa Valley Cabernet Sauvignon

PHILOSOPHY	As a geologist, John Livingston comes naturally to the task of finding vineyards suitable for Stanley's Selection Cabernet wine. Seeking an optimum combination of stony hillside soils, eastern exposures and different microclimates, each of the vineyards is also chosen for its sound farm management and proven consistency. All the vineyards selected are only a few acres in size, too small for big wineries but perfect for Livingston Stanley Cabernet! And, by the way, "Stanley" is a family name in the Livingston clan!
VINEYARDS:	<p>The Following breakdown of the four vineyards contributing the Stanley's fruit:</p> <ol style="list-style-type: none">1. Price Vineyard: 1+ acre planting, contiguous to Spottswoode – early ripening. Low yield production with excellent sugar/acid ratio.2. Moynier: 2+ acre vineyard in Yountville – all bench land.3. Corbett Vineyard: 1+ acre also adjacent to the Moffett Vineyard. We planted this vineyard ourselves in 1987.4. Gemstone Vineyard: Yountville AVA-An amazing vineyard which has 5 clones of Cabernet. Most of this wine is designated for our ultra premium Proprietary Blend.5. Lynch: 3 acres of knoll tops high above the Napa Valley.6. Shartsis: Continuous to Corbett Vineyard and our Rutherford Estate Property, Shartsis vineyard is approximately 2 acres in size.
HARVEST DATES:	Sept. 5 th to Oct. 15 th
TONS PER ACRE:	2 to 3.5 tons per acre
BRIX:	24.2 to 26.8
BLEND:	Approximately 95% Cabernet Sauvignon and 5% Merlot.
PRODUCTION:	3,59 cases
WINEMAKER:	Mark Moffett & Marco DiGiulio
BARREL AGING:	20 months in American and French oak (55% new barrels)
PRODUCTION NOTES:	All vineyards are kept separate though fermentation and the first few rackings. A final blend for the remainder of the barrel aging (approx. 12 more months) is then put together.
TASTING NOTES:	Good spicy aromas with hints of toasted oak, the palate is well balanced with rich blackberry fruit and currants, the mid palate firms up nicely with red cherry's and tannins that hold the fruit together for a long finish.